



Chefs | Andy Ticer & Michael Hudman
Pastry Chef | Karlyn Malonson
General Manager | Erika Clark

D O L C E

CHOCOLATE STICKY TOFFEE PUDDING | 9

brown butter pecan powder, salted caramel gelato

TIRAMISU | 8

espresso anglaise, mascarpone, cacao nibs

CHESS PIE | 9

fall spiced gelato, candied pecans, chantilly cream

GELATO FLIGHT | 7

daily selection

FORMAGGI | 12

*clothbound cheddar, eligo, bayley hazen blue, benne crackers,
candied nuts*

D E S S E R T W I N E

CHATEAU ROUMIEU-LACOSTE, Sauternes, *Semillon*, Bordeaux | 12

SUSANA BALBO, *Late Harvest Torrontes*, Mendoza | 10

DONNAFUGATA, "Ben Rye, Passito di Pantelleria, *Zibibbo*, Sicily | 20

MARCO DI BARTOLI "Vignia la Miccia," 5 Yr Marsala, *Grillo*, Sicily | 12

ROYAL TOKAJI WINE CO., "5 Puttanyos Aszu," *Furmint*, Hungary | 25

FELSINA, Vin Santo del Chianti Classico, *Trebbiano blend*, Tuscany | 19

SUSANA BALBO, "Virtuoso," *Late Harvest Malbec*, Mendoza | 9

LE RAGOSE, Recioto Classico, *Corvina-Rondinella-Corvinone*, Veneto | 20

HEITZ CELLAR, Ink Grade Vineyard, Ruby Porto | 10

TAYLOR FLADGATE, 10 Year Tawny Port | 10

TAYLOR FLADGATE, 30 Year Tawny Port | 32

TAYLOR FLADGATE, 40 Year Tawny Port | 50

C O F F E E

AMERICANO | 4

CAPPUCCINO | 6

CORTADO | 4

ESPRESSO DOPPIO | 6

LATTE | 6

MACCHIATO | 5

VICE+VIRTUE FAKE HUMBLE DARK ROAST DRIP | 4

VICE+VIRTUE DESVELADO DECAF DRIP | 4

H O T T E A

EMPEROR'S AGED KEEMUN (black tea) | 5

EMPEROR'S CHAMOMILE (herbal tea) | 5

EMPEROR'S JASMINE PEARLS (green tea) | 5

EMPEROR'S MINT MERITAGE (herbal tea) | 5

FIRST FLUSH DARJEELING (black tea) | 5

REGAL ENGLISH BREAKFAST (black tea) | 5